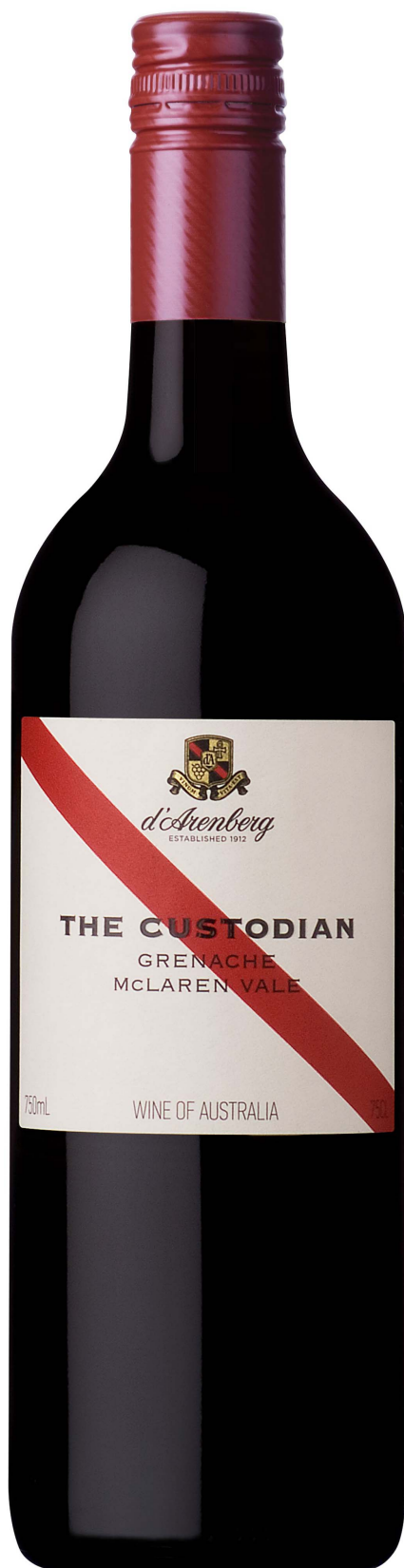


THE CUSTODIAN

Grenache 2014

McLaren Vale, Grenache (100%)



The Name

During the vine pull scheme in the 80's, d'Arry Osborn refused to remove his old grenache vineyards. Today d'Arenberg is the keeper of nearly one third of McLaren Vale's old bush vine grenache, earning the title of 'Custodian' of the variety.

The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

The Winemaking

Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to a mixture of old French and American oak to complete fermentation and mature. The barrel ferments are aged on lees, and there is no racking until final blending. This wine does not undertake fining or filtration prior to bottling.

The Characteristics

When Grenache is good you know it straight away. This Custodian shows its class from the very first glimpse of bright crimson in the glass. The nose is packed with enticing fresh red fruit characters of raspberry, cherry, and even pomegranate. This wine punches well above its price class with fresh fruit dominating. Let it sit and breath though and complex notes of sooty black earth, coal dust, and cracked fennel seed begin to reveal themselves. With time the palate also evolves from those initial fresh red fruit characters into a darker brooding blackberry and Kalamata olive skin spectrum. The wine maintains its focus and drive on a long lingering palate held poised by a tight rhubarb-like acid line. The fine line is further supported by structured powdery lively tannin. This is really good Grenache, from first sight to final sip.



Harvest dates	26 Mar - 7 Apr	Alcohol	14.4%
Residual sugar	1.3 g/L	Titrateable acid	6.4
pH	3.54	Oak maturation	9 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton